



RESTAURANT MONTH MENU

\$59 per person

Entrée

Ruakaka Kingfish

Passionfruit, daikon, cream fraiche

San Pellegrino - Limonata

Or

Cloudy Bay, Sauvignon Blanc, Marlborough, NZ - 100ml

Main Course

Easterbrook's Farm Duck Breast

Butternut, peach, shallots

San Pellegrino - Tripple Peach

Or

Domaine Thomson 'Explorer', Pinot Noir, Central Otago, NZ - 100ml

Or

South Island King Salmon

Beetroot, caramelised fennel, beurre blanc

San Pellegrino - Pomm Mint

Or

Cave de Lugny, Macon-Villages, Burgundy, FR - 100ml

Desserts

Sofitel Strawberry

Strawberry mousse, strawberry compote, strawberry daiquiri jelly, strawberry & chocolate crumble

San Pellegrino - Strawberry Basil

Or

Gibbston Valley 'Late Harvest', Riesling, Central Otago, NZ - 75ml

Drink Match Recommendation

San Pellegrino mocktail matched to each course - \$32pp

Or

Wine matched to each course - \$39pp

**RESTAURANT
MONTH - AUGUST 1-31**



We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment complete free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavor to meet your requests.